An earth-threatening crisis!?

新米姉妹のふたりごはん
Let's have a meal together!
柊ゆたか
A SPECIAL MENU IN A SPECIAL PLACE.
15th Course: Rum Raisin Ice Cream
"SHINMAI SHIMAI NO FUTARI GOHAN" OFFICIAL HOMEPAGE
YOU CAN BROWSE VIDEOS AND RECIPES FOR THE FEATURED DISHES ON OUR NEW SITE!
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Sachi eagerly waited for this ice cream every year.
A certain brand of limited-edition ice cream is only available during winter.

Ah...
And today, when she took a look in the store's fridge...

Is it here yet?
When winter came this year...
Sachi started peeking in the nearby convenience store's fridge every day.
Is it here yet?
ODEN

The End
And thus, my winter has disappeared... Forever
They switched flavors this year?

Should we take out the kotatsu?
...It's been quite cold.
Sigh...
It just isn't winter without that rum raisin...
Thanks
Kotatsu!
I love the kotatsu!
Eating mikan in the kotatsu! Oden!
And-
Um...
That rum raisin would be so delicious in the kotatsu..

You're
not saying-
ゴゴゴゴゴゴ
You're not saying...
You're not saying you can make ice cream, are you!?
I can! Maybe!
Maybe?

An ice cream maker?
Recipe
Vanilla ice Crean
Wow!
I couldn't help buying it, but I never got the chance to use it until now.
取扱説明書
Using this, we can quickly make fresh ice cream, it says.
Would you like to do it... with me?
So it's my first time, too

We'll make it together!
Let's do it! The perfect ice cream!
ほ,
ほ,
So fluffy!
ふわっ
I'm home!

One, two!
ばっ
Hehehe!

The stage has been set!
So please teach me how to make ice cream.
Hm?
I'll show you the deliciousness of ice cream eaten in a kotatsu!
Okay!

I'll make my ideal ice cream!
Alright!
ぎゅっ
The pot I put in earlier is pretty cold, too
Cold!
Here we have milk, cream, sugar,
Mixed and chilled
and chopped rum raisins.

Rum..
Then there's alcohol
Will it make us drunk?
Rum raisins! They smell great!
I blanched the raisins and simmered them in rum
We're underage.
The alcohol was boiled off, so it's safe
Oh.
Switch on the ice cream maker,
and add the ingredients..
It's spinning around!
Now all we have to do is wait

It's all goopy
Doesn't look like ice cream at all
Is this really going to work?
I think it should be fine...
ウィーン
ウィーン
ウィーン
もったり

Are these bowls okay-
ガチャ
Even though it was all goopy earlier!
It did firm up!
ICED CREAM
ICE CREAM
Cones!
And ice cream scoops!
You can buy these?
I really wanted to try it out
しゅぱ
しゅぱ
くるん
カッ
ぽと

Rum Raisin Ice Cream!
We could sell this!
We could totally sell this!!
Let's get in the kotatsu.
And now..

ほわ ひえ〜〜
Let's eat!
ぱくっ
The rum raisin scent just wafts up your nose..
I can taste the milk, so creamy..
Right?
Eating ice cream in a kotatsu feels so luxurious
Eating rum raisin ice cream makes me feel like an adult

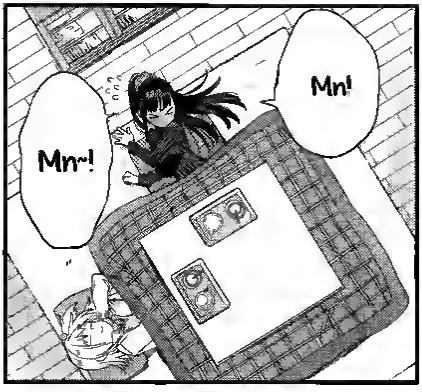
Would you like to try these?
Nee-san
What are they?
They're gyuuhi.
Made from shiratamako* and caster sugar.
If we wrap the ice cream with them..
give it a pinch, and tuck it in..
*SIMILAR TO MOCHI FLOUR
It's an ice cream daifuku!

ほわぁ…
Soft and chewy, with ice cream inside…
I'm holding pure bliss right now..
もむ
もむ
Both the ice cream and gyuuhi are smooth
It's best eating one right after making it
Jeez!
You're such a gourmand!
もちっ
もちっ
N-Nee-san!
Oh!
It's the scary face!
It's not!

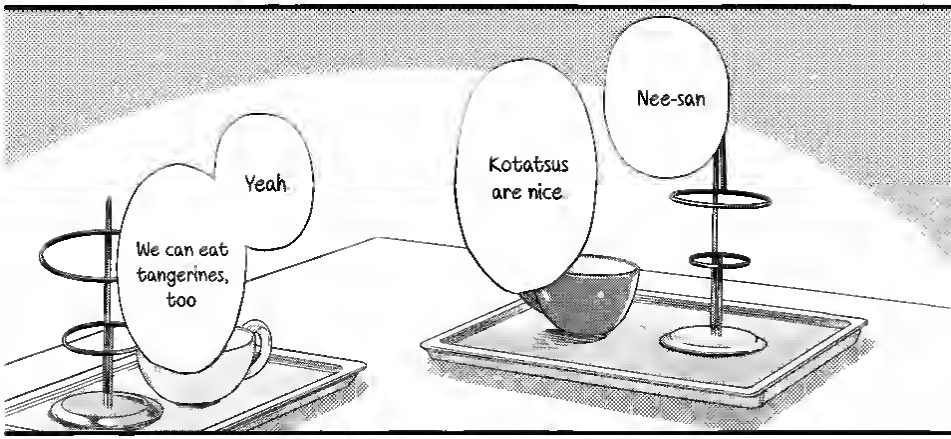
TAP
I'm sorry
Ah!
Am I in the way?
Hm?
You're not
Stretch your legs out
Come on! They're getting closer!
あ
Isn't the kotatsu great?
Yes

N-Nee-san!
It tickles!
There! There!
Take this! Pincer hold!
がぶ

Nnn~!


Mn!
Mn~!

Even with familiar things, there are many firsts in store for them together.

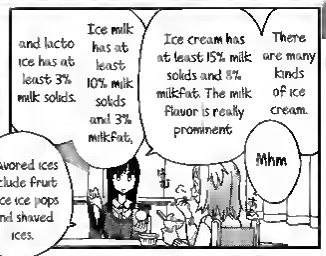


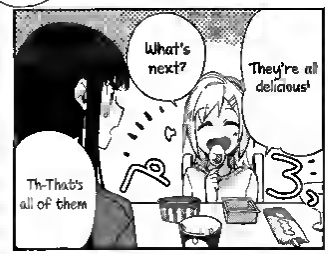
To be continued next issue!

First issue will be out November 26th!

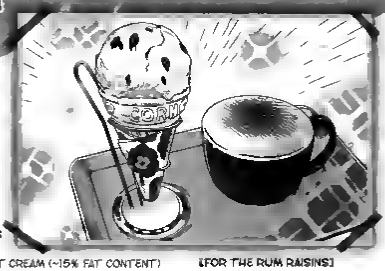
今日のふたりレシピ vol. 15

today's futari recipe


and lacto ice has at least 3% milk solids.
Ice milk has at least 10% milk solids and 3% milkfat.
Ice cream has at least 15% milk solids and 8% milkfat. The milk flavor is really prominent.
There are many kinds of ice cream.
Flavored ices include fruit juice ice pops and shaved ices.
Mhm



RUM RAISIN ICE CREAM



INGREDIENTS
- TWO EGGS
- 200ML LIGHT CREAM (~15% FAT CONTENT)
- 50G SUGAR
- 1.5 TABLESPOONS OF RUM RAISINS, CHOPPED

[FOR THE RUM RAISINS]
- 100G RAISINS
- RUM

DIRECTIONS:
1. STERILIZE THE CONTAINER FOR THE RUM RAISINS WITH BOILING WATER, THEN DRY USING PAPER TOWELS.
2. BLANCH RAISINS TO GET RID OF OIL, AND THEN TOSS IN FRYING PAN TO DRY
3. IF YOU WANT TO BOIL OFF THE ALCOHOL IN THE RUM, DO IT ON LOW HEAT IN A SMALL POT
4. PUT RAISINS IN CONTAINER AND ADD JUST ENOUGH RUM TO COVER THEM. WHEN THE RAISINS SOAK IN THE RUM, ADD MORE AS NEEDED. IT SHOULD BE READY AFTER ONE WEEK
5. PREPARE THE ICE CREAM MAKER ACCORDING TO MANUFACTURER'S INSTRUCTIONS
6. CRACK TWO EGGS INTO THE BOWL. ADD SUGAR AND STIR. MIX IN THE CREAM AND CHOPPED RAISINS, AND STORE IT IN THE FRIDGE UNTIL NEEDED
7. MAKE ICE CREAM FOLLOWING THE MANUAL.
8. USE AN ICE CREAM SCOOP TO SERVE IN WAFFLE CONE.

PRACTICAL!

★ COOKING MANGA RESEARCHER SUGIMURA KEI'S ★

Futari Gohan

EATING ICE CREAM UNDER THE KOTATSU IN WINTER THAT MIGHT JUST BE THE HEIGHT OF LUXURY. EATING IT IN THE BOILING SUMMER HEAT HAS ITS CHARM, BUT EATING IT IN A WARM ROOM DURING WINTER LETS YOU ENJOY IT AT YOUR LEISURE. IT'S COLD OUTSIDE, SO YOUR ICE WON'T MELT SO QUICKLY, AND THE AIR CONDITIONING WON'T CHILL YOU, UNLIKE DURING SUMMER.

THE SECRET BEHIND ICE CREAM'S CREAMINESS IS AIR. THE MANY AIR BUBBLES INSIDE IT MAKES SMOOTH IN BOTH TASTE AND TEXTURE. THAT'S WHY ICE CREAM THAT'S BEEN MELTED AND REFROZEN HARDENS. THE AIR BUBBLES DISAPPEAR.

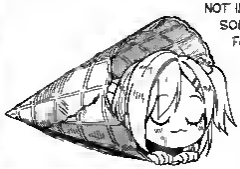
ICE CREAM IS MADE BY FREEZING IT WHILE ADDING AIR. THAT'S IT. TO BE SPECIFIC: PUT THE INGREDIENTS IN A BOWL AND FREEZE FOR 30 MINUTES. TAKE IT OUT AND BEAT USING A MIXER, AND RETURN TO FREEZER. REPEAT. BUT THIS IS A LOT OF WORK. THE ICE CREAM MAKER SACHI AND AYARI USED AUTOMATES THIS PROCESS. THE GOOPY MIXTURE BECOMES THICK AND CREAMY THROUGH FREEZING AND ADDING AIR.

BY THE WAY, DID YOU KNOW ABOUT ALL THE DIFFERENT CATEGORIES OF ICE CREAM? THEY'RE LABELED DIFFERENTLY DEPENDING ON HOW MUCH MILK THEY CONTAIN. (IN JAPAN.) MOST FROZEN DESSERTS FALL UNDER THE WIDE UMBRELLA OF "AISU".)

ONLY DESSERTS WITH AT LEAST 15% MILK SOLIDS AND 8% MILKFAT CAN BE CALLED "ICE CREAM." YOU CAN REALLY TASTE THE MILK IN IT. WHAT SACHI AND AYARI MADE WOULD QUALIFY FOR THIS. MOST RICH-TASTING AND PREMIUM PRODUCTS FALL UNDER THIS CATEGORY.

IF IT HAS AT LEAST 10% MILK SOLIDS AND 3% MILKFAT, IT CAN BE LABELED AS "ICE MILK." THESE DESSERTS CONTAIN AS MUCH MILKFAT AS MILK, BUT DON'T TASTE AS MILKY COMPARED WITH ICE CREAM.

PRODUCTS WITH AT LEAST 3% MILK SOLIDS ARE CALLED "LACTO ICE." MANUFACTURERS ARE ALSO ALLOWED TO INCLUDE VEGETABLE FATS IN LACTO ICE PRODUCTS.



NOT INCLUDED IS THE "FLAVORED ICE" LABEL, WHICH USUALLY CONTAIN NO MILK SOLIDS AT ALL. FROZEN FRUIT JUICE SHERBETS AND SHAVED ICES ARE FLAVORED ICES.

THESE ARE THE CATEGORIES WHICH ALL FROZEN DESSERTS FALL INTO (IN JAPAN). CHECK THE LABEL BEFORE EATING, AND YOU CAN GET A FEEL FOR HOW STRONG THE MILK TASTE WILL BE.

SUGIMURA KEI Profile

THE POPULAR COOKING MANGA RESEARCHER BEHIND "SOY SAUCE NOTEBOOK," "WHITE HOT SAKE CLASSROOM," AND MANY OTHER WORKS. HE'LL TALK ABOUT THE COOKING FEATURED IN "SHINMAI SHIMAI NO FUTARI GOHAN" BASED ON HIS OWN EXPERIENCES.

TRANSLATION:
ALMOND
TYPESETTING:
NOUZ
QC:
PATAMON,
DRPEPPERFAN,
FIRELILY.
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